

Scottish Shortbread Cookies recipe

Passed on from a Scottish Grandmother:

Ingredients:

1 lb unsalted butter, softened
1 cup packed brown sugar
4 cups all purpose flour

Pan: Jelly Roll pan (with parchment paper on bottom of pan, if available). 10 1/2 x 15 1/2 x 1 or 12 x 17 x 1. The smaller pan makes thicker cookies. I used a 12 x 17 inch pan

Directions:

Cream butter and sugar until light and fluffy in mixer, about 10 minutes or more. Slowly add flour and continue mixing.

Dough will be soft.

Dump dough into jelly roll pan. Use flour on your fingers and sprinkled lightly on top of the dough to allow you to spread the dough evenly into the pan.

Prick the entire top with a fork very close together.

Bake 325 for 20-25 minutes until lightly browned on top.

Take out of the oven, let sit 5 minutes, and then cut into strips 3" x 1" wide while still hot.

